



*a culinary arts & plant sciences collective*

**WARM SEASON SAMPLE MENU**

**POTAGER AOC MENU**

**A SAVORY BEGINNING**

*BAGNA CAUDA WITH LATE SPRING GARDEN VEGETABLES*

*HERB CHERVE CROSTINI & CITRUS CURED OLIVES*

**THE MAIN COURSE**

*GARDEN LETTUCES SALMON NICOISE WITH GRIBICHI SAUCE*

OR

*GARDEN LETTUCES LOCAL CURED BACON, LEEK & DUCK EGG QUICHE*

**A SWEET ENDING**

*MEYER LEMON & LAVENDER OLIVE OIL CAKE PAIRED WITH A SEASONAL FRUIT CURD*

**FOR SIPPING**

*SPARKLING VERBENA & HONEY BLOSSOM TISANE*

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